



## 15Hatfields Lunch Menu

### **Hatfields Gold Lunch**

- 1 round of sandwiches on speciality breads per person
- 4-5 finger buffet items per person
- 1 piece of whole fruit per person

**£15.00 per person**

### **Hatfields Silver Lunch**

- 1 round of sandwiches on speciality breads per person
- 2 finger buffet items per person
- 1 portion of fruit cut and peeled per person

**£13.00 per person**

### **Hatfields Bronze Lunch**

- 1 ½ rounds of sandwiches on speciality breads per person
- 1 portion of fruit cut and peeled per person

**£10.00 per person**

### **Extras**

- Cheese portion £4.50 per person
- Tortilla Chips with dips £1.50 person

### **Beverages**

- Tea and coffee £2.50 per person per serving
- Tea, coffee, and biscuits £3.00 per person per serving
- Tea, coffee, and Danish pastry £5.00 per person per serving
- Tea, coffee, water and cake £6.00 per person per serving
- Jug of English Organic Orange juice £7.00 (serves 6)
- 1 litre bottled water still/sparkling £1.00 per person

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees for example attending lunch on a Tuesday and Thursday.  
Lunch must be ordered by 4pm the day before*





## 15Hatfields Lunch Menu

*Cold Sandwich Buffet. Try our delicious cold sandwich buffet platter made from organic, fair-trade and locally sourced ingredients, perfect for any meeting or conference*

### **Monday and Friday Sandwiches**

Egg Mayonnaise & Cress on Malted Grain (v)  
Cucumber Caper & Mint on Tonnbrod (v)  
Mozzarella, Tomato, Avocado & Basil in Ciabatta (v)  
Gammon Ham & Mustard on white bread  
Salami & Peppers in a Grain Baguette  
Chicken, Gherkin & Caramelised Onion on Malted Grain  
Rare Roast Beef with Caramelised Onions on Malted Grain  
Smoked Salmon & Dill on Malted Grain  
Smoked Mackerel in a Spinach Wrap

### **Finger Buffet**

Smoked Mackerel Crostini  
Salmon Brochette with Chilli & Ginger (g)  
Stilton & Caramelised Onion Tart (v)  
Mini Pizza with Mozzarella (v)  
Tortellini Brochette (v, d)  
Parmigiano Chicken Strips

### **Wednesday Sandwiches**

Egg Mayonnaise & Cress on Malted Grain (v)  
Cucumber Caper & Mint on Tonnbrod (v)  
Cheddar with Mango Chutney & Cumin on Multi Seed Bloomer (v)  
Salami & Peppers in a Grain Baguette  
Bacon, Lettuce & Tomato Wrap  
Chicken, Gherkin & Caramelised Onion on Malted Grain  
Rare Roast Beef with Caramelised Onions on Malted Grain  
Crayfish, Prawn & Cress in Pretzel  
Smoked Mackerel in a Spinach Wrap

### **Tuesday and Thursday Sandwiches**

Egg Mayonnaise & Cress on Malted Grain (v)  
Falafel & Salad Wrap (v)  
Farmhouse Cheddar & Pickle on Malted Grain (v)  
Gammon Ham & Mustard on white bread  
Salami & Peppers in a Grain Baguette  
Chicken with Roasted Tomato on Malted Grain  
Rare Roast Beef with Caramelised Onions on Malted Grain  
Crayfish, Prawn & Cress in Pretzel  
Salmon, Chilli Mustard & Red Chard on Malted Grain

### **Finger Buffet**

Cocktail Sausages with Chutney  
Chicken Brochette with Cinnamon and Paprika  
Spinach Roulade  
Fish Cake Thai  
Tapenade Bruschetta  
Samosa

### **Finger Buffet**

Parmigiano Chicken Strips  
Salmon Brochette with Chilli & Ginger  
Queen Olives  
Chickpea, Apricot & Ricotta Open Filo  
Spinach Roulade  
Smoked Mackerel Crostini

*Sandwich lunches operate on a rotation; these can be adjusted on request if you have similar attendees, for example attending lunch on a Tuesday and Thursday.  
Lunch must be ordered by 4pm the day before.*



## 15Hatfields Lunch Menu

### Alternative Cold Fork Buffet Options

Inspired by the Mediterranean cuisine, try our cold fork buffet options for a delicious working lunch. Healthy, fresh and tasty ingredients to keep you going all afternoon. These meals are served by 15Hatfields staff buffet style.

#### Hatfields Jacaranda Fork Buffet

Roast chicken breast marinated in lemon and thyme  
Spiced prawns wrapped in smoked salmon served with wasabi and lime dressing  
Sweet potato tortilla with red onion and coriander (v)  
Honey roast carrot and parsnip with barley, olives, seeds and balsamic dressing (v)  
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)  
Bakewell tart served with cream

**£22.00 per person**

#### Hatfields Birch Fork Buffet

Slow roast ham with pickled gherkin and beetroot relish  
Foil baked river trout with rock salt and fresh herbs  
Grilled aubergine with feta and mint (v)  
Borlotti bean and cherry tomato salad with sage and rocket (v)  
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)  
Queen of Sheba cake served with cream

**£22.00 per person**

#### Hatfields Oak Fork Buffet

Roast of Essex beef, finely sliced with creamed horseradish  
Fresh salmon, mirin glazed salmon with citrus infused carpaccio of fennel  
Dolmades, couscous and vegetables stuffed vine leaves (v)  
New potato salad with spring onion and french dressing (v)  
Mixed leaf salad with olive oil balsamic dressing and fresh herbs (v)  
French apple flan served with cream

**£22.00 per person**

Served with bread rolls and butter

#### Alternative Meze options

Great for small meetings

### Hatfields Traditional English Meze

Offering a minimum of 10 delicious items roast beef, salmon, chicken, and prawns with a variety of salads

Served with whole fruit

**£14.00 per person**

### Hatfields Vegetarian Meze

Tomatoes, peppers, boiled eggs, hummus, kidney bean and coriander salad, beetroot and Horseradish salad, bocconcini mozzarella, sun blush tomatoes, cucumber and mixed leaf salad

Served with whole fruit

**£14.00 per person**

Served with bread rolls and butter

*All Cold fork buffets and Meze Options are designed for a minimum of 6 delegates*

*All items need to be ordered 2 working days in advance*

*All meals are served with bread and butter*





## 15Hatfields Lunch Menu

### Hot Buffet Meals

*Fancy something warm and wholesome? Our hot buffet meals are packed with a range of delicious and nutritious options, served in 0.4L bowls*

#### Fish and Meat

##### Smoked Fisherman's Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

##### Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

##### Sausage and Mash

Pork and leek sausages with mustard mash, caramelised onions and gravy

##### Lasagne Bolognese

A traditional lasagne with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables

##### Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables

##### Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

##### Tarragon chicken

Tarragon, cream, lemon and rice makes this dish sound too simple. It's a delicious Jocelyn Dimbleby recipe. Served with long grain rice

##### Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilau rice and herb salad

##### Beef in red wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash

##### Fish cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce

#### All £20 per person

*All hot meals are designed for a minimum of 30 delegates. 30-50 delegates lunch includes 1 meat or fish and 1 vegetarian. 50-100 delegates lunch includes 1 meat, 1 fish and 1 vegetarian. All meals are served with bread, butter and fresh fruit*

#### Vegetarian

##### Cannelloni

Spinach and ricotta made with Neapolitan sauce and smooth béchamel cream

##### Moroccan Vegetable Stew with Minty Couscous

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

##### Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

##### Vegetarian Paella

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

##### Macaroni Cauliflower Cheese Bake

The wonderful classic everyone's Mum made but lovelier with parmesan, crème fraiche and chopped parsley

##### Thai Green Curry

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

##### Moussaka

A delicious vegetarian version of this Greek classic. Aubergine and courgette with cinnamon, fresh parsley and a cheesy béchamel topping. Served with seasonal vegetables

##### Teriyaki Noodles with Cashews

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips

#### All £20 per person

#### 15Hatfields Dessert

Fruit salad

Apple crumble served with custard

French apple flan served with cream

Bakewell tart served with cream

Queen of Sheba

Cheese Board

#### All £5 per person



## 15Hatfields Lunch Menu

### Mini Bowl Food

*A great option for a speedy lunch. Our mini bowls offer a variety of tasty organic and fair-trade ingredients.*

#### Hot Mini Bowl Food

##### Smoked Fishermans Pie

Smoked haddock, salmon, mackerel, and prawns with double cream and mash. Served with seasonal vegetables

##### Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry. Served with chopped tomato, lentils and yoghurt

##### Sausage and Mash

Pork and Leek sausages with mustard mash, caramelised onions and gravy

##### Moroccan Chicken and Rice

Chicken breast with tomato and aubergine caponata. Served with turmeric and cinnamon rice

##### Moroccan Vegetable Stew with Minty Couscous (v)

Pumpkin, sultanas, courgettes, and chickpea flavoured with cinnamon, ginger and cumin

##### Fish cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce

##### Lasagne

A traditional lasagna with minced steak, celery, carrot, oregano and parmesan. Served with seasonal vegetables

##### Meat Balls and Pasta

Beef meatballs, cooked in a rich tomato sauce with fresh egg papperdelle and shaved parmesan

##### Butternut Risotto (v)

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with sugar snaps

#### Vegetarian Paella (v)

Beautiful vegetarian paella with porcini mushrooms, peppers and artichoke hearts. Served with a green salad

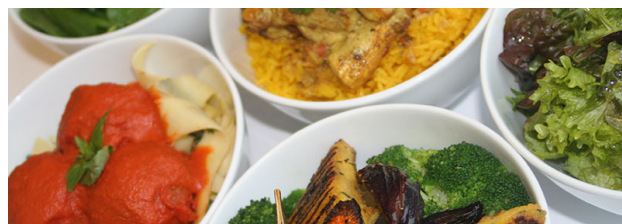
#### Thai Green Curry (v)

Courgette, squash and mange tout in a fennel, cumin and chilli curry sauce. Served with basmati rice

#### Cannelloni (v)

Spinach and ricotta made with Neopolitan sauce and smooth béchamel cream

#### Cold Mini Salad Bowl Food Salmon with Celeriac Salad Cranberry Chicken Salad Pear, Blue & Pecan Salad Pomegranate & Orange Salad



All mini bowl food is designed for a minimum of 60 delegates. These menus are examples and we can produce a further variety of choices should you require it.

Prices based on three mini bowls per person (one hot meat, one hot fish and one cold salad) start at £20 inclusive of staff and crockery.

Please send in your choices for an accurate quote.

Dessert options are available on request.

All menu prices excludes VAT